



## PRODUCT DETAILS

<b>Product name</b>	Zitta Bernardo Shiraz
<b>Region GI</b>	Barossa Valley South Australia
<b>Sub region</b>	Greenock, North Western Barossa Valley
<b>Vintage</b>	2008
<b>Grape varietal(s)</b>	100% Shiraz
<b>Alcohol/Volume</b>	15%
<b>Closure</b>	Premium Screw Cap
<b>Bottle size</b>	750ml
<b>Bottle weight</b>	1.350 kg
<b>Packaging</b>	6 pack carton stand up
<b>Carton weight</b>	8.10 kg
<b>Winemaker</b>	Angelo De Fazio
<b>Harvest dates</b>	28th February - March 10th 2008
<b>Baume at harvest</b>	13.5 - 14.9 Bu
<b>Crusher</b>	Auger Feed Destemmar
<b>Pressing</b>	Basket Press
<b>Fermentation</b>	Open-top stainless steel 8 ton capacity
<b>Fermentation time</b>	9 days
<b>Fermentation temp</b>	22 C - 28 C
<b>Pump over</b>	Twice daily
<b>Oak used</b>	Combination new & used French & American Oak
<b>Time in oak</b>	24 months
<b>Filtration</b>	Course settlement screen at bottling not filtered or fined
<b>Vegan</b>	Yes
<b>Preservative</b>	Minimal sulphur



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NITSCHKE ROAD, GREENOCK  
SOUTH AUSTRALIA 5360

## VINEYARD HISTORY

The De Fazio Vineyard history dates back to 1864 when the first block of Shiraz vines were planted along the banks of the Greenock Creek by the original pioneer family. It remained in their family until 1998, when it was purchased by Zitta owner and wine maker Angelo De Fazio.

## VINEYARD DETAILS

### Location

De Fazio Vineyard situated in the Greenock District, North-West Barossa Valley, South Australia (approximately 4km, or 2.5mi, from the township of Greenock).

### Climate

Warm to hot. Dry Summers.

### Average Seasonal Temperature Range

Winter 2 C - 18 C

Spring 5 C - 25 C

Summer 8 C - 36 C

Autumn 7 C - 22 C

### Rainfall

Average annual rainfall is 508mm (20"), which includes 201mm (8.3") during the growing season.

### Topography

Undulating north-west facing slopes, ranging from 250m to 307m (820.2 to 1,007.2 ft) above sea level.

### Soils

Shallow red clay and sandy loams over red clays. Mixture of sub-soils containing ironstone, sandstone, limestone, bluestone, slate and schistic gravels.

### Viticulture

Original Shiraz planted circa 1864. A succession of replanting and re-trellising has followed. Bush vines average height 600mm (2ft). Single-wire trellising 1.2m (4ft) is used. Rows are spaced 3.7m (12ft) apart, with vines planted every 2.4m (8ft). All blocks are hand-pruned. Bush vines and select blocks are hand-picked.

### Grape Varieties

Predominantly Shiraz - various select old clones. Grenache old bush vine, Mataro (Mourvedre) bush vines and patch of old Chardonnay vines.

### Irrigation

Supplementary drip irrigation is available for use.

### Environmental Aspect

Sustainable land management practices.

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## 2008 BERNARDO SHIRAZ

Bernardo is a single vineyard wine sourced from two blocks on the De Fazio Vineyard. The wine has been named after wine maker Angelo De Fazio's grandfather, whose traditional, sustainable land management practices are still used in the management of the De Fazio Vineyard today. Counting ladybirds and spiders on the vines was one of ways he used to check in with mother nature to see that things were in balance.

An intense, powerful and full-bodied, yet sophisticated wine, it exhibits dense, classic North Western Barossa Shiraz characters. Enjoy on release, or cellar to further soften the structure of the wine and reveal additional layers of complexity.

### GROWING SEASON

2008 was an extremely hot and dry vintage. There were superb ripening conditions until March when the Barossa experienced its biggest heatwave of all time with 15 days in a row over 35 degrees celcius. Fortunately, the majority of the grapes were harvested by this time so were not overtly affected. Overall 2008 is a very good vintage, with average yields and great quality.

### VINEYARD

Bernardo Shiraz is sourced from two blocks on the De Fazio Vineyard. The main block has alluvial soils containing rounded pebbles mixed in red clay and limestone. This block is the remains of an ancient riverbed that runs through the middle of the property. The second block is situated in the north end of the vineyard and consists of red clay over slate and bluestone that provides a challenge for the vine roots to penetrate. Low yielding, the vines on this block produce small, tight bunches that have intense flavour and colour.

### WINE MAKING

The Shiraz vines were harvested between February 28th and March 10th and the grapes gently de-stemmed into open-top fermenters. The grapes were fermented for 8-9 days on skins where hand pump-overs were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French and American oak hogsheads where it completed fermentation. The wine was matured in hogsheads for 24 months prior to bottling. Bernardo Shiraz is bottled unfinned and unfiltered.

### TASTING NOTES

Bernardo Shiraz 2008 is deep red-black in colour. The aroma is powerful and inviting with notes of black cherry, fruit cake, milk chocolate, sweet spice, black olive and pepper. The palate is full-bodied with generous flavours of red and black berries and plum together with chocolate, coffee and spice complemented by subtle barrel characters. Tannins are prominent but rounded and well integrated, adding solid structure. Layered and complex, Bernardo is completed by a dry lingering finish. This is a sophisticated wine that is worthy of cellaring for many years.

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